

# Happy Hour in the Tavern

Monday thru Thursday- 4:00 to 6:30

Happy Fridays- 4:00 to Close

## ALL WELL DRINKS- 8.50

## SALMON CREEK CABERNET SAUVIGNON, CHARDONNAY- GLASS 8.50

## SPECIALTY COCKTAILS- 14.00 (4.00 off)

### Lavender Lemon Drop

*Ketel One Citron vodka, lavender syrup, fresh lemon juice.*

### Planteray Tiki Punch

*Washed Planteray Pineapple Rum, Aperol, Falernum, fresh lime, orgeat syrup, pineapple juice.*

### Irish Gold

*Glendalough Double Barrel Irish Whisky, honey syrup, fresh lemon juice, whiskey barrel-aged bitters.*

### Spicy Casamigos Paloma

*Casamigos tequila, pomegranate juice, grapefruit juice, fresh lime juice, agave nectar, House cayenne ginger syrup, shaken and served over ice.*

### Summit House Margarita

*Tres Generations tequila, fresh lime juice, agave nectar, Cointreau, shaken and served over ice.*

### Smoke and Honey

*Union Uno Mezcal, Johnny Walker Black, house made honey syrup, fresh lemon juice.*

### Soul Mate Sour

*Bulleit bourbon, fresh lime juice, agave nectar, strawberry puree.*

### Rosemary Ginger Old Fashion

*Templeton Rye, Ginger liqueur, house made rosemary syrup, Peychaud bitters.*

### The G & G

*Empress gin, guava puree, pineapple juice, fresh lime, agave nectar*

### Chai Espresso Martini

*Stolichnaya vanilla vodka, Tia Maria coffee liqueur, fresh brewed espresso, house made chai simple syrup.*

## ALCOHOL-FREE SPECIALTY COCKTAILS- 9.00 (4.00 off)

### Guavarita

*Fresh lime juice, agave nectar, guava puree, Seedlip Notes de Agave, shaken and served over ice.*

### Rosemary Ginger Mule

*House made rosemary syrup, lime juice, agave nectar, Seedlip Grove 42, shaken and served over ice, topped with ginger beer.*

### Cranberry Spritz

*Cranberry juice, Lyres Non-alcohol Apertif Rosso, Seedlip Grove 42, house made lime agave syrup, Sprite float, fresh cranberry garnish.*

### Sweet Tart Sour

*Seedlip grove 42, fresh lime juice, agave nectar, strawberry puree.*

## DRAFT BEERS- 8.50

Michelob Ultra, 4.2% abv

Modelo Especial, 4.4% abv

805, Firestone Walker, 4.7% abv

Downtown Brown, Lost Coast, 5.0%

Mind Haze IPA, Firestone, 6.2%

Sculpin IPA, Ballast Point, 7.0%

## BOTTLE BEERS- 8.50

Stella Artois, 4.8% abv

Corona Extra, 4.6% abv

Coors Light, 4.2% abv

## NON ALCOHOLIC BEERS- 8.50

Heineken 0.0, 0.0% abv

Corona Non-alcoholic, 0.5% abv

Athletic Free Wave Hazy IPA,  
less than 0.5% abv

# Tavern Fare

## SOUPS, SNACKS, AND SMALL PLATES

 Hand Packed North Carolina Peanuts (7oz. Jar) 4.50

Chef Tim's Truffle Fries 14.

 Prawn Cocktail 19.

Chesapeake Bay Style Crab Cakes 23.

 Hawaiian Ahi Sashimi\* 18.

*Seared rare ahi tuna/soy sauce reduction/wasabi cream/miso vinaigrette slaw.*

Artisanal Cheese and Meat Assortment 26.

*Saint Angel "Triple Creme" Brie/Cypress Grove "Midnight Moon"/Beecher's Flagship cheddar/  
Chef made lemon ricotta/Creminelli prosciutto/Hobbs red wine cured salame.*

French Onion Soup Gratinee 16.

*Caramelized sweet onions in a flavorful stock/seasoned brioche croutons/melted Gruyere.*

Lobster Bisque Soup 15.

Our Famous Creamed Corn au Gratin\*\* 9.

Fresh Baked Sour Dough Bread\*\* 3. (half loaf) 6. (full loaf)

## TAVERN FAVORITES

Prime Rib "Dip" Sandwich 28.

*Onion straws/whipped cream horseradish sauce/au jus/toasted french roll/shoe string french fries.*

Flagship Bacon Burger\* 22.

*10 oz. ground prime ribs of beef/ Beecher's Flagship cheddar/apple wood smoked bacon/ mayonnaise/french fries.*

Grilled Chicken and Brie Sandwich\* 22.

*Oak wood grilled Patterson Family Organics chicken breast on a brioche bun/triple cream brie cheese/apple wood smoked bacon/  
sliced heirloom tomato/avocado/red leaf lettuce/roasted garlic basil aioli/french fries.*

## SWEETS

Caramel Whiskey Bread Pudding 17.

 Creme Brulee 17.

Maria's "Homemade" Carrot Cake 17.

Profiteroles au Chocolate 16.

J. M. Rosen's New York Cheesecake 17.

Dessert Sampler 26.

 Chocolate Lover's Torte 16.

*One profiterole/mini JM Rosen's cheesecake/mini creme brulee/  
mini flourless chocolate torte/fresh berry garnish.*

English Trifle 15.

WINE AND LIQUOR LIST



DISCOVER MORE ABOUT  
THE SUMMIT HOUSE



OUR DINNER MENU (SCAN BELOW) IS ALSO AVAILABLE IN THE TAVERN



 - Gluten Free

\*\*Creamed corn and bread service are complimentary with dinner menu entrees only.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.